

# Conferences & Events

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## The JUNCTION AT ANNERLEY

413 Ipswich Rd, Annerley QLD 4103

(07) 3391 1766

Email: [thejunction@mcguireshotels.com.au](mailto:thejunction@mcguireshotels.com.au)

# The Spaces

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## The Library Room (Upstairs / Boardroom)

Perfect space for a conference, private dinner or exclusive events.

- 26 pax U shaped table
- 40 pax Classroom set up
- 50 pax Cocktail stand-up
- Private bar
- No wheelchair access

## The Cocktail / Sports Bar

Perfect space for work parties, birthdays, reunions and engagement parties.

- 100 pax stand-up
- Private bar
- Wheelchair access

## The Lounge Area

Perfect space for a relaxing get together suiting any occasion.

- 100 pax stand-up
- Wheelchair access

Packages can be tailored to suit client's needs\*

## The Junction Restaurant

- 80 pax sit down (dependent on set up)
- Wheelchair access

## The Red Room

Perfect place for an intimate dinner or small get together.

- 24 pax sit down
- 30 pax stand-up
- Wheelchair access

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## Add Helium Balloons

\$10 per 5 balloons bunch

- choose colour/s
- free set up

## Need a cake?

- No cakeage charged for BYO
- Order from Head Chef (cost varies per order)

## Drink Packages

- Flexible bar tabs available to suit your needs

# The Library Room

## Room Hire

\$200 (prices can vary depending on requirements)

## Room Inclusions

Water  
Whiteboard and pens  
Note pad and pens  
Lecturn  
TV  
Air conditioner / Fans  
Cleaning / set up / packdown

## Data Projector Hire (\$95)

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## Catering Prices

|  |  |
|--|--|
| Coffee & Tea Station   | \$5.00 PP                                  |
| Morning Tea  | \$12.50 PP (includes Coffee & Tea Station) |
| A selection of seasonal fruits, sweet pastries, banana bread & muffins |  |
| Afternoon Tea  | \$12.50 PP (includes Coffee & Tea Station) |
| A selection of seasonal fruits, savory pastries, biscuits & slices     |  |

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## Lunch Options

|                          |  |
|--------------------------|--|
| Roast Lunch & Bread Roll | \$10.00 PP (from buffet in our Restaurant) |
| Choice of the following  | \$15.00 PP                                 |

- 300G Rump Steak served with chips, salad & your choice of sauce
- Flathead served with chips, salad & tartare
- Chicken Kiev served with mash, salad & garlic cream sauce

# The Alternate Drop

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2 Course \$45 PP

3 Course \$55 PP

Select two (2) from the following options:

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## Entree

- ° Thai Beef Salad
- ° Duck Spring Rolls
- ° Chicken Satay Skewers

- ° Moroccan Chicken Salad
- ° Three Cheese Arrancini
- ° Salt and Pepper Calamari

- ° Prawn Stack with Asian Slaw
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## Main Meals

### Reef n' Beef

250g rib fillet cooked medium rare and topped with creamy garlic prawns and served with beer battered fries and salad

### Grilled Chicken Supreme

Chicken breast filled with camambert cheese and spinach served on a bed of saffron rice and finished with a creamy sundired tomato sauce and salad

### Lemon Pepper Coral Trout

Oven baked coral trout served with roasted kipfler potatoes, a medley of steamed vegetables and finished with hollandaise sauce

### Chicken Parmigiana

Crumbed chicken breast and fried until golden topped with ham, salsa and mozzarella cheese served with beer battered fries and salad

### Fillet Mignon

200g eye fillet wrapped in bacon cooked medium rare, served with garlic mash, broccolini, baby carrots and finished with mushroom sauce

### Grilled Barramundi

Lightly sprinkled with bush herbs and drizzled with a lemon butter served with salad and roasted potatoes

### Tuscan Spiced Lamb Rack

Oven baked lamb rack served with honey roasted carrots, grilled tomato, garlic mash and finished with a rosemary and red wine jus

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## Desserts

- ° Pavlova
- ° Flourless Chocolate Tart (GF)
- ° Blueberry Cheesecake

- ° Nutella Panna Cotta
- ° Coconut Creme Brulee

Minimum of 20 pax required\*

Please advise staff of any dietary requirements\*

# Platter Menu

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## Basic Hot Platter

\$75 EA.

Please select five (5) options from the following:

- Mini Party Pies
  - Cocktail Samosas
  - Tempura Vegetables
  - Flathead fillets
  - Peri Peri Chicken Tenders
  - Spinach & Ricotta Triangles
  - Assorted mini tartlets
  - Mini Sausage Rolls
  - Tempura whiting
  - Chicken Wings
  - Ham & Cheese Croquettes
  - Pork Dim Sims
  - Assorted Mini Quiches
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## Gourmet Hot Platter

\$90 EA

Please select five (5) options from the following:

- Arancini Balls
  - Crumbed lamb cutlets
  - Crumbed prawn cutlets
  - Duck Spring Rolls
  - Garlic Prawn Skewers
  - Assorted Mini Tartlets
  - Calamari
  - Assorted Mini Quiches
  - Satay Chicken Skewers
  - Beer Battered Fish
  - Teriyaki Beef Skewers
  - Assorted Pinwheels
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## The Junction Cheese Platter

\$80 EA

A mixture of the following:

- Assortment of grilled and toasted breads
  - Brie, Camembert, Blue, Cheddar & Fetta Cheeses
  - Trio of dips
  - Fresh fruit
  - Quince Paste
  - Water Crackers
  - Dried Fruit & Nut Mix
- 

## The Junction Antipasto Platter

\$90 EA

A mixture of the following:

- Mixed Cold Meats
  - Chargrilled & Marinated Vegetables
  - Assortment of Grilled & Toasted Breads
  - Water Crackers
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## The Cold Hors D Oeuvre Platter

\$90 EA

A mixture of the following:

- Tomato & Basil Mini Bruschettas
  - Chorizo Sausage & Bocconcini on croute
  - Smoked Salmon tartlets
  - Rare Beef Seared Tenderloin Bilinis
  - Chicken & Asparagus Rolls
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## The Junction Mixed Sandwiches

\$75 EA

# The Buffet Option

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One (1) choice of roast \$45 per person

Two (2) choices of roast \$55 per person

Select from the following:

## Roast

° Beef

° Turkey

° Lamb

° Honey Baked Ham

*(Gravy, Condiments, Cranberry Sauce for the Turkey Option)*

*(Served with Roasted Pumpkin, Potato and a Medley of Seasonal Steamed Vegetables and fresh bread rolls)*

Select One (1) of the following:

° Beef Stroganoff

° Mongolian Lamb

° Sundried Tomato Chicken

° Moroccan Chicken

Select Two (2) of the following:

° Garden Salad

° Caesar Salad

° Greek Salad

° Potato Salad

° Pasta Salad

Select Two (2) of the following:

° Plum Pudding

° Trifle

° Pavlova

° Cookies & Cream Mousse

° Bread and Butter Pudding

° Passionfruit Sponge Cake

*(All deserts are matched with Custard, Strawberries and Whipped Cream)*

Please advise staff of any dietary requirements\*

\*Minimum 40 people